

MOLINO VIGEVANO

1936



Ideal for:
*classic and contemporary
pizza, focaccia,
bread*

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- Ideal balance between strength and extensibility
- Lightly refined Type "0" flour

Technical information

- W: 290-330
- P/L: 0.7 - 0.8
- Protein: 13.6%
- Medium fermentation, 24h - 48h
- Suitable for direct doughs

Costiera

Type "0" soft wheat flour with vital wheat germ.

Ideal for direct doughs and medium fermentations, it offers excellent workability and precise dough control, making it perfect for classic and contemporary pizza, focaccia and bread, even in daily production.

Ingredients: Type "0" soft wheat flour, wheat germ flour 2%.

Nutritional information per 100 g: Energy 1534 kJ (363 kcal); Fats 0,9 g of which saturates 0,3 g; Carbohydrates 74,2 of which sugars 1,5 g; Fiber 1,5 g; Protein 13,6 g; Salt 0,01 g.

Allergens: Gluten.

(Produced in a facility processing milk, soy, mustard and lupine).

Shelf-life: 12 months.

Conservazione: Store in a cool, dry place at 18–20°C and max humidity of 45% to ensure best performance.



Packaging 10 kg, 25kg

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917005679	5679P025	Costiera	25	23x32x77	40	4
8004917005686	5686P010	Costiera	10	17x24x58	90	6

www.molinovigevano.com



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